

# MARCH AT THE THATCH

## SMALL PLATES

**Artisan Bread & Butter** 4.75  
**Rose Harissa Houmous**, Flatbread 4.50  
**Artichoke Bruschetta**, Chilli, Garlic 4.75  
**Crispy Portobello**, Stilton Mayonnaise 5.50

**Nocerella, Gaeta & Cerignola Olives** 4.00  
**Jimmy Butler's Chipolatas**, Honey & Mustard 4.25  
**Halloumi Chips**, Chipotle Salsa 4.75  
**Hoisin Duck Spring Rolls** 6.00

## STARTERS

**Pea & Mint Soup**, Blanche Goats' Cheese 6.50  
**Devilleed Lambs Kidneys**, Toasted Bloomer 8.50  
**Hand-picked Native Crab**, Warm Buttered Crumpet, Pickled Cucumber 10.50  
**Severn & Wye Smoked Mackerel Pâté**, Pickled Granny Smith & Chilli Salad 8.00  
**Maple-cured Blythburgh Ham**, Fried Duck Egg, Land Cress, Shorrocks Lancashire Bomb Cheese 8.75  
**Pressed Leek Terrine**, Whipped Roquefort, Walnuts 8.50  
**Hot & Sour Salad**, Carrot, Kohlrabi, Chilli, Coriander, Peanut & Sesame 7.00/13.50

*Add Free-range Chicken 3.50 Grilled Halloumi 2.75*

## MAIN COURSES

**Roast Cotswold White Chicken**, Wild Garlic, Peas, Broad Beans & Roast Chicken Fries 18.50  
**14 Hour Braised Beef & Ale Pie**, Mash, Spring Greens, Gravy 15.00  
**Roast Rack of Cornish Lamb**, Sweetheart Cabbage, Crisp Lamb Breast, Hotpot Potatoes 25.50  
**Potato Gnocchi**, Grilled Artichokes, Baby Spinach, Pine Nuts, Basil 14.75  
**Brixham Market Fish**, Brown Butter, Shaved Fennel & Capers *See Daily Specials*  
**Caramelised Onion & Wild Mushroom Tart**, Spinach, Poached Duck Egg, Béarnaise Sauce 15.50  
**Severn & Wye Smoked Haddock & King Prawn Pie**, Spring Greens 17.50  
**Steak Burger**, Cheddar Cheese, Pickles, Triple-cooked Chips, Burger Sauce 14.50

*Add Free-range Bacon, Mushroom or Onion Rings 2.00 or Braised Salt Beef 3.00*

## AUBREY ALLEN'S 28 DAY DRY-AGED BRITISH BEEF

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.*

**10oz Rib Eye** 26.50

**8oz Rump Cap** 19.75

**Cut of the Day** *See Daily Specials*

*All served with Triple-cooked chips, Watercress Salad, Béarnaise or Peppercorn & Brandy Sauce*

## SIDES

**Triple-cooked Chips or Skinny Chips** 4.00  
*(Add Truffle & Parmesan 0.75)*  
**Bucksum Farm Leaf Salad**, Mustard Dressing 4.25  
**Tenderstem Broccoli**, Béarnaise 4.75  
**Hot & Sour Salad**, Green Papaya, Chilli, Lime 4.25  
**Sweetheart Cabbage**, Toasted Seeds 4.00  
**Buttered New Potatoes** 4.00

## DESSERTS

**Chocolate Tart**, Peanut Chip Ice Cream 8.00  
**Lemon Posset**, Poached Rhubarb 6.75  
**Mango, Pineapple & Passion Fruit Eton Mess** 6.75  
**Steamed Lemon & Ginger Pudding**, Poached Rhubarb, Custard 7.50  
**Apple Tarte Tatin**, Vanilla Ice Cream (To Share) 14.00  
**Salcombe Dairy Ice Creams & Sorbet** 5.75  
**Mini Chocolate Brownie**, With Choice of Tea or Coffee 5.95

## ARTISAN CHEESE WITH PETER'S YARD BISCUITS

**Rutland Red (Leicestershire), Strathearn (Perthshire), Camembert AOP (Normandy)**  
**Blanche (Worcestershire), Northern Blue (Yorkshire)**

Full Board 12.00 Plate of Three 7.75 Single Smidgen 3.75

*Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.*

*Allergens: before ordering, please speak to one of our team if you want to know more about our ingredients. A 10% service charge is added to parties of six or more. All tips go to the team.*



# THE THATCH